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GUIDELINES FOR CANNED, CONDENSED SOUPS

TYPE	CAN SIZE	AMOUNTS FOR 2 ¹ / ₂ QUARTS (10-8 oz [1 cup] servings) See Note	AMOUNTS FOR 6 ¹ / ₄ GALLONS (100-8 oz [1 cup] servings) See Note
Soup, canned, condensed beef with vegetables and barley, bean with bacon, beef noodle, chicken noodle, chicken with rice, Manhattan clam chowder, minestrone, split pea with ham, tomato, vegetable, vegetable with beef	No. 3 cyl. . .	1 can (3 lb 2 oz) . .	10 cans (31 lb 4 oz).
Water	1 ¹ / ₈ qt.	2 ³ / ₄ gal.
			<ol style="list-style-type: none"> 1. Combine soup with water. Mix well. 2. Heat to serving temperature. DO NOT BOIL.

NOTE: One Size 3 ladle may be used. See Recipe No. A-4.

REVISION

(OVER)

GUIDELINES FOR CANNED, CONDENSED SOUPS **(Cream Type)**

TYPE	CAN SIZE	AMOUNTS FOR 2 ¹ / ₂ QUARTS (10-8 oz [1 cup] servings) See Note	AMOUNTS FOR 6 ¹ / ₄ GALLONS (100-8 oz [1 cup] servings) See Note
Soup, canned, condensed cream of chicken, cream of mushroom	No. 3 cyl. . .	1 can (3 lb 2 oz). .	10 cans (31 lb 4 oz). . .
Milk, nonfat, dry.	3 oz (2/3 cup). . . .	1 lb 14 oz (1 ³ / ₄ qt). . .
Water, for milk.	2 ³ / ₄ cups.	6 ³ / ₄ qt.
Water, warm.	1 ³ / ₄ cups.	4 ¹ / ₄ qt.
			<ol style="list-style-type: none"> 1. Reconstitute milk; stir into soup. Mix well. 2. Heat to serving temperature. DO NOT BOIL.

BEEF RICE SOUP

YIELD: 100 Portions (6 $\frac{1}{4}$ Gallons)			EACH PORTION: 1 Cup (8 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Soup and Gravy base, beef	1 lb 8 oz	3 $\frac{1}{2}$ cups (1- No. 2 $\frac{1}{2}$ cn)	1. Reconstitute Soup and Gravy base to make stock.
Water.....	7 gal.....	
Carrots, fresh, chopped (optional)	1 lb...	3 cups.....	2. Add carrots, celery, onions, bay leaves and pepper. Cover; bring to a boil; reduce heat; simmer about 30 minutes.
Celery, fresh, chopped (optional)	1 lb...	3 cups.....	
Onions, dry, chopped (optional)	1 lb...	3 cups.....	
Bay leaves.....	3 leaves...	
Pepper, black.....	2 tsp.....	
Rice, long grain.....	2 lb...	4 $\frac{2}{3}$ cups..	3. Add rice. Simmer, stirring frequently, about 15 minutes or until rice is tender. Remove bay leaves.

- NOTE: 1. In Step 2: 1 lb 4 oz fresh carrots A.P. will yield 1 lb chopped carrots.
 1 lb 6 oz fresh celery A.P. will yield 1 lb chopped celery.
 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.
2. In Step 3, 2 oz ($\frac{2}{3}$ cup) dehydrated onions may be used. See Recipe No. A-11.
3. One Size 3 ladle may be used. See Recipe No. A-4.

REVISION

(OVER)

VARIATIONS

1. **BEEF BARLEY SOUP:** Follow Steps 1 and 2. Omit Step 3. Use 3 lb (1 $\frac{1}{2}$ qt) barley. Simmer, stirring frequently, about 20 minutes or until barley is tender.
2. **BEEF NOODLE SOUP:** Follow Steps 1 and 2. Omit Step 3. Use 1 lb spaghetti, vermicelli or egg noodles. Simmer, stirring frequently, about 15 minutes or until noodles are tender.

CHICKEN RICE SOUP

YIELD: 100 Portions (6 $\frac{1}{4}$ Gallons)

EACH PORTION: 1 Cup (8 Ounces)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Soup and Gravy base, chicken Water.....	1 lb 8 oz...	3 $\frac{1}{2}$ cups (1- No. 2 $\frac{1}{2}$ cn) 7 $\frac{1}{2}$ gal....	1. Reconstitute Soup and Gravy base to make stock.
Celery, fresh, chopped (optional) Onions, fresh, chopped (optional) Carrots, dry, chopped (optional) Bay leaves..... Pepper, black.....	1 lb..... 1 lb..... 1 lb.....	3 cups..... 3 cups..... 3 cups..... 2 leaves... 2 tsp.....	2. Add celery, onions, carrots, bay leaves and pepper. Cover; bring to a boil; reduce heat; simmer 30 minutes.
Rice, long grain.....	1 lb 12 oz	1 qt.....	3. Add rice. Simmer, stirring frequently, about 15 minutes or until rice is tender. Remove bay leaves.

REVISION

(OVER)

- NOTE:**
1. In Step 2: 1 lb 6 oz fresh celery A.P. will yield 1 lb chopped celery; 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions; 1 lb 4 oz fresh carrots A.P. will yield 1 lb chopped carrots.
 2. In Step 2, 2 oz ($\frac{2}{3}$ cup) dehydrated onions may be used. See Recipe No. A-11.
 3. One Size 3 ladle may be used. See Recipe No. A-4.

VARIATION

1. **CHICKEN NOODLE SOUP:** Follow Steps 1 and 2. Omit Step 3. Use 1 lb spaghetti, vermicelli or egg noodles. Simmer, stirring frequently, about 15 minutes or until noodles are tender. Remove bay leaves.

CREOLE SOUP

YIELD: 100 Portions (6 $\frac{1}{4}$ Gallons)				EACH PORTION: 1 Cup (8 Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	2 lb. . . .	1 $\frac{1}{2}$ qt.	1. Sauté onions and peppers in salad oil, melted shortening or olive oil 5 minutes in steam-jacketed kettle or stock pot. Stir occasionally.
Peppers, sweet, fresh, chopped	2 lb. . . .	1 $\frac{1}{2}$ qt.	
Salad oil, shortening, melted, or olive oil	4 oz. . . .	$\frac{1}{2}$ cup.	
Soup and Gravy base, beef or chicken	1 lb 8 oz	3 $\frac{1}{2}$ cups (1-No. 2 $\frac{1}{2}$ cn)	2. Reconstitute Soup and Gravy base to make stock.
Water.	6 gal. . . .		
Pepper, black.	2 tsp.	3. Add to sautéed peppers and onions. Add pepper, spaghetti and tomato paste. Stir; bring to a boil; reduce heat; simmer 30 minutes.
Spaghetti, 2 inch pieces	1 lb 8 oz	3 qt.	
Tomato paste, canned	2 lb 6 oz	1 qt (1 $\frac{1}{4}$ -No. 2 $\frac{1}{2}$ cn)	

- NOTE: 1. In Step 1, 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions; 2 lb 7 oz fresh sweet peppers A.P. will yield 2 lb chopped peppers.
2. In Step 1, 4 oz (1 $\frac{1}{3}$ cups) dehydrated onions and 5 $\frac{1}{2}$ oz (1 qt) dehydrated green peppers (See Recipe No. A-11) or 2 lb frozen, diced, green peppers may be used.
3. In Step 3, 1 lb 8 oz vermicelli may be used for spaghetti.
4. In Step 3, 2 lb 13 oz (1 $\frac{1}{4}$ -36 oz cn) canned tomato juice concentrate may be used.
5. One Size 3 ladle may be used. See Recipe No. A-4.

REVISION

ONION SOUP

YIELD: 100 Portions (6½ Gallons)				EACH PORTION: 1 Cup (8 Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, thinly sliced	15 lb.	11¼ qt.	1. Sauté onions in shortening, salad oil or olive oil until lightly browned.
Shortening, melted, salad oil or olive oil	1 lb 8 oz. .	3⅓ cups.	
Flour, wheat, general purpose, sifted	8 oz.	2 cups.	2. Blend flour and pepper with onions. Blend well. Add Soup and Gravy base and water; stir well. Simmer 15 minutes.
Pepper, black.	2 tsp.	
Soup and Gravy base, beef	1 lb 5 oz. ...	3 cups (7/8-No. 2½ cn)	
Water.	5¼ gal.	

- NOTE:**
1. In Step 1, 16 lb 10 oz dry onions A.P. will yield 15 lb thinly sliced onions.
 2. In Step 1, 1 lb 14 oz (2½ qt) dehydrated onions may be used. See Recipe No. A-11.
 3. One Size 3 ladle may be used. See Recipe No. A-4.

VARIATION

1. **FRENCH ONION SOUP:** Follow Step 1. In Step 2, add ¼ cup Worcestershire sauce. Prepare 1 recipe Parmesan Croutons (Recipe No. D-16-2). Place 8 croutons in each soup bowl; pour soup over croutons just before serving.

REVISION

TOMATO BOUILLON**YIELD: 100 Portions (6 $\frac{1}{4}$ Gallons)****EACH PORTION: 1 Cup (8 Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Celery, fresh, chopped	4 lb.	3 qt.	1. Combine celery, onions and boiling water. Simmer 30 minutes; strain; discard vegetables; reserve broth for use in Step 3.
Onions, dry, chopped..	4 lb.	3 qt.	
Water, boiling.	2 gal.	
Soup and Gravy base, beef	10 oz. ...	1 $\frac{1}{2}$ cups.	2. Reconstitute Soup and Gravy base to make stock.
Water, boiling.	2 $\frac{1}{2}$ gal.	
Juice, tomato.	2 $\frac{1}{2}$ gal (7-No. 3 cyl cn)	3. Combine vegetable broth, stock, tomato juice and pepper. Heat to serving temperature.
Pepper, black.	1 tsp.	

- NOTE:**
1. In Step 1, 5 lb 8 oz fresh celery A.P. will yield 4 lb chopped celery; 4 lb 7 oz dry onions A.P. will yield 4 lb chopped onions.
 2. In Step 1, 8 oz (2 $\frac{2}{3}$ cups) dehydrated onions may be used. See Recipe No. A-11.
 3. In Step 3, 2 $\frac{1}{2}$ -36 oz cn canned tomato juice concentrate and 7 $\frac{1}{2}$ qt water may be used for tomato juice.
 4. One Size 3 ladle may be used. See Recipe No. A-4.
 5. May be served with croutons. Prepare $\frac{1}{2}$ recipe Croutons, Recipe No. D-16.

REVISION

TOMATO SOUP**YIELD: 100 Portions (6 $\frac{1}{4}$ Gallons)****EACH PORTION: 1 Cup (8 Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	2 lb.	1 $\frac{1}{2}$ qt.	1. Sauté onions and celery in salad oil, shortening or olive oil 5 minutes in steam-jacketed kettle or stock pot. Stir frequently.
Celery, fresh, chopped	2 lb.	1 $\frac{1}{2}$ qt.	
Salad oil, shortening, melted or olive oil	2 oz.	$\frac{1}{4}$ cup.	
Soup and Gravy base, beef	12 oz. ...	1 $\frac{7}{8}$ cups. . ($\frac{1}{2}$ -No. 2 $\frac{1}{2}$ cn)	2. Reconstitute Soup and Gravy base to make stock. Add stock to sautéed onions and celery.
Water, boiling.	24 lb. ...	3 gal.	
Bay leaves.	$\frac{1}{64}$ oz. .	3 leaves.	3. Add bay leaves, pepper and sugar. Stir. 4. Cover; bring to a boil; reduce heat; simmer 10 minutes or until vegetables are tender.
Pepper, black.	$\frac{1}{6}$ oz. ...	2 tsp.	
Sugar, granulated. ...	6 oz.	$\frac{3}{4}$ cup.	
Tomatoes, canned, diced	25 lb 8 oz	3 $\frac{1}{4}$ gal (4- No. 10 cn)	5. Add tomatoes; mix well. Cover; bring to a boil; reduce heat; simmer 5 minutes. Remove bay leaves.

- NOTE:
1. In Step 1, 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions; 2 lb 12 oz fresh celery A.P. will yield 2 lb chopped celery.
 2. In Step 1, 2 oz ($9\frac{2}{3}$ tbsp) dehydrated onions may be used. See Recipe No. A-11.
 3. One Size 3 ladle may be used. See Recipe No. A-4.

VARIATION

1. **TOMATO RICE SOUP:** Follow Step 1. In Step 2, add an additional 2 lb (1 qt) boiling water. Follow Step 3. In Step 4, add 1 lb 8 oz ($3\frac{1}{2}$ cups) long grain rice. Bring to a boil; reduce heat; simmer 25 minutes or until rice is tender. Follow Step 5.

VEGETABLE SOUP

YIELD: 100 Portions (6 $\frac{1}{4}$ Gallons)				EACH PORTION: 1 Cup (8 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Garlic, dehydrated	1 tsp.	1. Sauté garlic and onions in salad oil, shortening or olive oil until tender. Set aside for use in Step 4.	
Onions, dry, chopped	2 lb.	1 $\frac{1}{2}$ qt.		
Salad oil, shortening, melted, or olive oil	4 oz.	1/2 cup.		
Soup and Gravy base, beef or chicken	1 lb 1 oz. .	2 $\frac{1}{2}$ cups.	2. Reconstitute Soup and Gravy base to make stock.	
Water, boiling.	4 $\frac{1}{2}$ gal.		
Carrots, fresh, chopped	2 lb.	1 $\frac{1}{2}$ qt.	3. Add carrots and celery. Bring to a boil. Cover; reduce heat; simmer 15 minutes.	
Celery, fresh, chopped	2 lb.	1 $\frac{1}{2}$ qt.		
Peppers, sweet, fresh, chopped	8 oz.	1 $\frac{1}{2}$ cups.	4. Add sautéed garlic and onions, peppers, potatoes, cabbage, tomatoes, and pepper; bring to a boil; reduce heat; simmer 30 minutes or until vegetables are tender.	
Potatoes, white, fresh, diced	3 lb.	2 $\frac{1}{4}$ qt.		
Cabbage, fresh, chopped	2 lb.	3 $\frac{1}{2}$ qt.		
Tomatoes, canned, crushed	12 lb 12 oz	1 $\frac{1}{2}$ gal (2-No. 10 cn)		
Pepper, black.	2 tsp.		

REVISION

(OVER)

- NOTE:**
1. In Step 1, 1 oz ($1\frac{1}{3}$ tbsp—4 cloves) dry minced garlic may be used. Fry with onions.
 2. In Step 1, 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions.
 3. In Step 1, 4 oz ($1\frac{1}{3}$ cups) dehydrated onions may be used. See Recipe No. A-11.
 4. In Step 3, 2 lb 7 oz fresh carrots A.P. will yield 2 lb chopped carrots; 2 lb 12 oz fresh celery A.P. will yield 2 lb chopped celery.
 5. In Step 4, 10 oz fresh sweet peppers A.P. will yield 8 oz chopped peppers;
 3 lb 11 oz fresh white potatoes A.P. will yield 3 lb diced potatoes;
 2 lb 8 oz fresh cabbage A.P. will yield 2 lb chopped cabbage.
 6. One Size 3 ladle may be used. See Recipe No. A-4.

VARIATION

1. **MINESTRONE SOUP:** Follow Step 1. In Step 2, decrease stock to 4 gal. In Step 4, decrease potatoes to 2 lb ($1\frac{1}{2}$ qt—2 lb 8 oz A.P.) and tomatoes to 6 lb 6 oz (3 qt—1-No. 10 cn). Add 2 lb 1 oz (1 qt— $\frac{1}{3}$ -No. 10 cn) canned, drained, green beans, 3 lb 7 oz ($1\frac{1}{2}$ qt— $\frac{1}{2}$ -No. 10 cn) canned, drained, kidney beans, and 1 lb 8 oz ($1\frac{1}{2}$ qt) macaroni.

NAVY BEAN SOUP

YIELD: 100 Portions (6 $\frac{1}{4}$ Gallons)				EACH PORTION: 1 Cup (7 $\frac{1}{2}$ Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Beans, white, dry.. Water, cold.	6 lb....	3 $\frac{1}{2}$ qt.. 2 gal....	1. Pick over beans, removing discolored beans and foreign matter. Wash thoroughly in cold water. 2. Cover with cold water; bring to a boil; boil 2 minutes. Turn off heat. Cover; let stand 1 hour.	
Soup and Gravy base, ham Water.....	1 lb 4 oz	3 cups... 5 gal....	3. Reconstitute Soup and Gravy base to make stock. 4. Add beans to stock; bring to a boil; cover; simmer 2 hours or until beans are tender.	
Carrots, fresh, shredded Onions, dry, chopped Pepper, black.....	1 lb.... 2 lb....	1 qt.... 1 $\frac{1}{2}$ qt.. 2 tsp....	5. Add carrots, onions and pepper to bean mixture. Simmer 30 minutes.	
Flour, wheat, general purpose, sifted Water, cold.	12 oz...	3 cups... 1 qt....	6. Blend flour and water to form a smooth paste. Stir into soup; cook 10 minutes.	

- NOTE:**
1. In Step 5, 1 lb 4 oz fresh carrots A.P. will yield 1 lb shredded carrots; 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions.
 2. In Step 5, 4 oz (1 $\frac{1}{3}$ cups) dehydrated onions may be used. See Recipe No. A-11.
 3. One Size 3 ladle may be used. See Recipe No. A-4.

VARIATIONS

1. **BEAN SOUP WITH SMOKED, CURED HAM HOCKS:** Follow Steps 1 through 4. Place 2 lb 8 oz thawed, smoked, cured pork hocks in water to cover. Simmer 1 hour; remove from heat; cool. Remove lean meat; chop into small pieces. In Step 5, add chopped ham hocks. Follow Step 6.
2. **KNICKERBOCKER SOUP (BEAN, TOMATO, AND BACON):** Follow Steps 1 and 2. In Step 3, reduce water to 3 $\frac{1}{4}$ gal. Follow Step 4. In Step 5, lightly brown 1 lb (3 cups) chopped raw bacon. Add carrots, onions, pepper and 5 lb (3 $\frac{3}{4}$ qt) diced, fresh, white potatoes (6 lb 2 oz A.P.). Cook 10 minutes, stirring occasionally; add to bean mixture. Add 6 lb 6 oz (1-No. 10 cn) canned, crushed tomatoes; simmer 25 minutes or until vegetables are tender. Omit Step 6.
3. **OLD FASHIONED BEAN SOUP:** Follow Steps 1 and 2. In Step 3, reduce water to 4 $\frac{1}{4}$ gal. Follow Step 4. In Step 5, add 6 lb 6 oz (1-No. 10 cn) canned, crushed tomatoes. Follow Step 6.

BEEF WITH VEGETABLES AND BARLEY SOUP (Canned)

YIELD: 100 Portions (Approx. 6 $\frac{1}{4}$ Gallons)				EACH PORTION: 1 Cup (8 Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Soup, canned, condensed, beef with vegetables and barley	31 lb 4 oz	10-No. 3 cyl cn	1. Place soup in steam-jacketed kettle or stock pot. 2. Add water to soup. Mix well. 3. Heat to serving temperature. DO NOT BOIL.
Water.....	22 lb....	2 $\frac{3}{4}$ gal	

NOTE: One Size 3 ladle may be used. See Recipe No. A-4.

VARIATIONS

1. **BEAN WITH BACON SOUP (CANNED):** In Step 1, use 31 lb 4 oz (10-No. 3 cyl cn) canned, condensed bean with bacon soup. Follow Steps 2 and 3.
2. **BEEF NOODLE SOUP (CANNED):** In Step 1, use 31 lb 4 oz (10-No. 3 cyl cn) canned, condensed beef noodle soup. Follow Steps 2 and 3.
3. **CHICKEN NOODLE SOUP (CANNED):** In Step 1, use 31 lb 4 oz (10-No. 3 cyl cn) canned, condensed chicken noodle soup. Follow Steps 2 and 3.

4. CHICKEN WITH RICE SOUP (CANNED): In Step 1, use 31 lb 4 oz (10-No. 3 cyl cn) canned, condensed chicken with rice soup. Follow Steps 2 and 3.
5. MANHATTAN CLAM CHOWDER (CANNED): In Step 1, use 31 lb 4 oz (10-No. 3 cyl cn) canned, condensed Manhattan Clam Chowder. Follow Steps 2 and 3.
6. MINESTRONE SOUP (CANNED): In Step 1, use 31 lb 4 oz (10-No. 3 cyl cn) canned, condensed minestrone soup. Follow Steps 2 and 3.
7. SPLIT PEA SOUP WITH HAM (CANNED): In Step 1, use 31 lb 4 oz (10-No. 3 cyl cn) canned, condensed split pea soup with ham. Follow Steps 2 and 3.
8. TOMATO SOUP (CANNED): In Step 1, use 31 lb 4 oz (10-No. 3 cyl cn) canned, condensed tomato soup. Follow Steps 2 and 3.
9. VEGETABLE SOUP (CANNED): In Step 1, use 31 lb 4 oz (10-No. 3 cyl cn) canned, condensed vegetable soup. Follow Steps 2 and 3.
10. VEGETABLE WITH BEEF SOUP (CANNED): In Step 1, use 31 lb 4 oz (10-No. 3 cyl cn) canned, condensed vegetable with beef soup. Follow Steps 2 and 3.

CHICKEN GUMBO SOUP

YIELD: 100 Portions (6 $\frac{1}{4}$ Gallons)				EACH PORTION: 1 Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	1 lb.	3 cups.	1. Sauté onions in margarine or butter until tender.
Margarine or butter	1 lb.	2 cups.	
Flour, wheat, general purpose, sifted	12 oz.	3 $\frac{1}{4}$ cups.	2. Blend flour with onion-fat mixture to form a roux using wire whip; add garlic powder.
Garlic powder.	$\frac{1}{10}$ oz. ...	1 tsp.	
Soup and Gravy base, chicken	1 lb 2 oz. .	2 $\frac{3}{4}$ cups.	3. Reconstitute Soup and Gravy base to make stock. Add stock to roux, stirring constantly. Bring to a boil; reduce heat.
Water, boiling.	36 lb.	4 $\frac{1}{2}$ gal.	
Tomatoes, canned, diced	12 lb 12 oz	1 $\frac{1}{2}$ gal (2- No. 10 cn)	4. Add tomatoes, celery, okra peppers, rice, bay leaves, paprika, pepper, and thyme; mix well.
Celery, fresh, chopped	1 lb.	3 cups.	
Okra, frozen.	2 lb.	1 $\frac{1}{2}$ qt.	5. Bring to a boil; reduce heat; simmer 30 minutes. Remove bay leaves.
Peppers, sweet, fresh, chopped	1 lb 8 oz. .	4 $\frac{1}{2}$ cups.	
Rice, long grain. .	1 lb.	2 $\frac{1}{3}$ cups.	
Bay leaves.	$\frac{1}{56}$ oz.	5 leaves.	
Paprika, ground. .	$\frac{1}{6}$ oz.	2 tsp.	
Pepper, black.	$\frac{1}{6}$ oz.	2 tsp.	
Thyme, ground.	$\frac{1}{20}$ oz.	1 tsp.	

- NOTE:
1. In Step 1, 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.
 2. In Step 1, 2 oz ($\frac{2}{3}$ cup) dehydrated onions may be used. See Recipe No. A-11.
 3. In Step 4, 1 lb 6 oz fresh celery A.P. will yield 1 lb chopped celery; 1 lb 13 oz fresh sweet peppers A.P. will yield 1 lb 8 oz chopped peppers.
 4. In Step 4, 4 oz ($1\frac{1}{3}$ cups) dehydrated green peppers (See Recipe No. A-11) or 1 lb 8 oz frozen, diced, green peppers may be used.
 5. One Size 3 ladle may be used. See Recipe No. A-4.

VARIATION

1. SHRIMP GUMBO: Follow Steps 1 through 4. In Step 5, bring to a boil; reduce heat; simmer 27 minutes. Add 3 lb raw, peeled, deveined shrimp cut into quarters. Cook an additional 2 to 3 minutes.

CORN CHOWDER**YIELD: 100 Portions (6 $\frac{1}{4}$ Gallons)****EACH PORTION: 1 Cup (8 Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bacon, raw, chopped	8 oz.	1 $\frac{1}{2}$ cups.	1. Prepare bacon according to Recipe Nos. L-2 or L-2-2. Drain. Set bacon aside for use in Step 3. 2. Saute' celery, onions, and peppers in salad oil 3 minutes or until tender..
Celery, fresh, chopped	8 oz.	1 $\frac{1}{2}$ cups.	
Onions, dry, chopped	1 lb.	3 cups.	
Peppers, sweet, fresh, chopped	8 oz.	1 $\frac{1}{2}$ cups.	
Salad oil	2 oz.	$\frac{1}{4}$ cup.	
Water.	16 lb ...	2 gal.	3. Add water, potatoes, salt, pepper and bacon to steam-jacketed kettle or stock pot. Add sautéed vegetables. Mix thoroughly. Bring to a boil; reduce heat; simmer 10 minutes or until potatoes are tender.
Potatoes, white, fresh, diced $\frac{1}{2}$ inch	4 lb.	3 qt.	
Salt.	4 oz.	6 tbsp.	
Pepper, black.	1/6 oz ...	2 tsp.	
Corn, canned, cream style	19 lb 14 oz	2 $\frac{1}{4}$ gal (3-No. 10 cn)	4. Add corn. Bring to a boil; reduce heat; simmer 5 minutes, stirring occasionally.
Milk, nonfat, dry.	3 lb.	2 $\frac{3}{4}$ qt.	5. Reconstitute milk. Add milk and margarine or butter to mixture. Heat slowly to serving temperature. DO NOT BOIL.
Water, warm.	12 lb.	1 $\frac{1}{2}$ gal.	
Margarine or butter	8 oz.	1 cup.	

- NOTE:
1. In Step 2: 11 oz fresh celery A.P. will yield 8 oz chopped celery; 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions, 10 oz fresh sweet peppers A.P. will yield 8 oz chopped peppers.
 2. In Step 2, 2 oz ($9\frac{2}{3}$ tbsp) dehydrated onions and $1\frac{1}{4}$ oz (1 cup) dehydrated green peppers (See Recipe No. A-11) or 8 oz frozen, diced, green peppers may be used.
 3. In Step 3, 4 lb 15 oz fresh white potatoes A.P. will yield 4 lb diced potatoes.
 4. One Size 3 ladle may be used. See Recipe No. A-4.

VARIATION

1. CHICKEN CORN CHOWDER: Omit Steps 1 through 5. Combine 25 lb (8-No. 3 cyl cn) Soup, condensed, Cream of Chicken and 17 lb 8 oz ($8\frac{3}{4}$ qt) water; mix well. Add 19 lb 14 oz (3-No. 10 cn) canned, whole kernel corn, drained, and $\frac{1}{8}$ oz ($1\frac{1}{2}$ tsp) black pepper. Heat slowly to serving temperature. DO NOT BOIL.

MANHATTAN CLAM CHOWDER**YIELD: 100 Portions (6 $\frac{1}{4}$ Gallons)****EACH PORTION: 1 Cup (8 $\frac{1}{2}$ Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bacon, raw.	12 oz.	1. Cook bacon until crisp using Recipe Nos. L-2 or L-2-2. Remove bacon; drain; reserve $\frac{1}{2}$ cup bacon fat for use in Step 2. Finely chop bacon. Set aside for use in Step 4. 2. Sauté onions and celery in bacon fat about 7 minutes or until tender crisp.
Onions, dry, chopped	2 lb. . . .	1 $\frac{1}{2}$ qt.	
Celery, fresh, diced. .	2 lb. . . .	1 $\frac{1}{2}$ qt.	
Clams, canned, minced	12 lb. . .	4-49 or 51 oz cn	3. Drain clams. Reserve clam liquid for use in Step 4 and clams for use in Step 8.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomatoes, canned, crushed	19 lb 2 oz	2 $\frac{1}{4}$ gal (3- No. 10 cn)	4. Combine bacon, sautéed vegetables, tomatoes, carrots, potatoes, salt, pepper, thyme, Worcestershire sauce, bay leaves, catsup, water and reserved clam liquid. 5. Bring to a boil; reduce heat; simmer 20 minutes or until vegetables are tender.
Carrots, fresh, diced $\frac{1}{2}$ inch	1 lb 8 oz	4 $\frac{1}{2}$ cups.	
Potatoes, white, fresh, diced $\frac{1}{2}$ inch	5 lb.	3 $\frac{3}{4}$ qt.	
Salt.	1 oz.	1 $\frac{2}{3}$ tbsp.	
Pepper, black.	1 tbsp.	
Thyme, ground.	2 tsp.	
Worcestershire sauce	8 oz.	1 cup.	
Bay leaves.	2 leaves.	
Catsup, tomato. . .	1 lb 3 oz	2 cups.	
Water and clam liquid	2 $\frac{1}{4}$ gal.	
Flour, wheat, general purpose, sifted	10 oz.	2 $\frac{1}{2}$ cups	6. Blend flour and water to form a smooth paste. Stir into chowder. 7. Bring to a boil; reduce heat; simmer 10 minutes or until thickened. 8. Add clams; bring to a boil; reduce heat; simmer until clams are hot. Remove bay leaves.
Water, cold.	1 qt.	

(CONTINUED)

MANHATTAN CLAM CHOWDER

- NOTE:**
1. In Step 2, 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions;
2 lb 12 oz fresh celery A.P. will yield 2 lb chopped celery.
 2. In Step 2, 4 oz ($1\frac{1}{3}$ cups) dehydrated onions may be used. See Recipe No. A-11.
 3. In Step 4, 1 lb 13 oz fresh carrots A.P. will yield 1 lb 8 oz diced carrots;
6 lb 2 oz fresh white potatoes A.P. will yield 5 lb diced potatoes.
 4. In Step 4, 1 lb 2 oz ($\frac{1}{2}$ -No. 10 cn) dehydrated diced potatoes or 1 lb 1 oz ($\frac{3}{4}$ gal) dehydrated sliced potatoes may be used. Increase water and clam liquid to $2\frac{3}{4}$ gal.
 5. One Size 3 ladle may be used. See Recipe No. A-4.

REVISION

NEW ENGLAND FISH CHOWDER

YIELD: 100 Portions (61¼ Gallons)				EACH PORTION: 1 Cup (8½ Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bacon, raw.....	8 oz....	1. Cook bacon until crisp using Recipe Nos. L-2 or L-2-2. Drain; finely chop; set aside for use in Step 6. Reserve 1/3 cup bacon fat for use in Step 2.
Onions, dry, chopped Celery, fresh, chopped	2 lb.... 1 lb....	1½ qt.. 3 cups..	2. Sauté onions and celery in bacon fat about 7 minutes or until tender crisp.
Potatoes, white, fresh, diced, ½ inch Water.....	7 lb....	5¼ qt.. 2 gal...	3. Add potatoes and water to onion-celery mixture; cook about 10 minutes or until potatoes are almost tender but still firm.
Butter or margarine Flour, wheat, general purpose, sifted	1 lb 4 oz 1 lb 4 oz	2½ cups 1¼ qt..	4. Blend butter or margarine and flour to form a roux; set aside for use in Step 6.
Milk, nonfat, dry... Water, warm.....	2 lb 8 oz	2¼ qt.. 2¾ gal	5. Reconstitute milk; add to potato mixture. Heat to just below boiling. DO NOT BOIL. 6. Add roux and cooked bacon to milk and potato mixture. Cook about 10 minutes or until thickened.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Fish fillets, skinless, cut in 2 inch pieces	10 lb..	7. Add fish, pepper, thyme, parsley, and salt. Simmer 10 minutes.
Pepper, white...	1 tbsp....	
Thyme, ground..	1 tbsp....	
Parsley, dehydrated	1 ¹ / ₃ tbsp..	
Salt.....	2 oz...	3 tbsp....	

- NOTE: 1. In Step 2, 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions; 1 lb 6 oz fresh celery A.P. will yield 1 lb chopped celery.
2. In Step 2, 4 oz (1¹/₃ cups) dehydrated chopped onions may be used. See Recipe No. A-11.
3. In Step 3, 8 lb 10 oz fresh white potatoes A.P. will yield 7 lb diced potatoes.
4. In Step 3, 1 lb 11 oz (3/4-No. 10 cn) dehydrated diced potatoes or 1 lb 8 oz (1 gal) dehydrated sliced potatoes may be used. Increase water to 3¹/₂ gal.
5. One Size 3 ladle may be used. See Recipe No. A-4.

VARIATION

1. NEW ENGLAND CLAM CHOWDER: Follow Steps 1 and 2. In Step 3, drain 12 lb (4-49 to 51 oz cn) canned, minced clams; add water to drained clam liquid to make 2 gal. Combine with potato mixture; reserve drained clams for use in Step 7. Follow Steps 4 through 6. In Step 7, omit fish; add clams; reduce salt to 1 oz (1²/₃ tbsp).

CREAM OF MUSHROOM SOUP

YIELD: 100 Portions (6$\frac{1}{4}$ Gallons)				EACH PORTION: 1 Cup (8 Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Mushrooms, canned. . . .	12 lb 7 oz	5 $\frac{1}{4}$ qt (7-jumbo cn)	1. Drain and chop mushrooms. Reserve liquid for use in Step 4.
Onions, dry, chopped. . .	12 oz. . .	2 $\frac{1}{4}$ cups	2. Sauté onions and mushrooms in butter or margarine until onions are tender. Remove from fat. Set aside for use in Step 5.
Butter or margarine. . .	2 lb. . . .	1 qt.	
Flour, wheat, general purpose, sifted	2 lb. . . .	2 qt.	3. Blend fat, flour, and pepper to form a roux.
Pepper, black.	2 tsp.	
Soup and Gravy base, chicken	1 lb. . . .	1 $\frac{7}{8}$ cups (2 $\frac{2}{3}$ -No. 21 $\frac{1}{2}$ cn)	4. Reconstitute Soup and Gravy base with water and reserved mushroom liquid. Gradually blend hot stock mixture into roux stirring constantly until smooth.
Water and mushroom liquid, hot	4 gal.	5. Add mushroom-onion mixture. Bring to a boil; reduce heat; simmer 15 minutes.
Milk, nonfat, dry.	3 lb 4 oz	2 $\frac{3}{4}$ qt.	6. Reconstitute milk. Add to soup.
Water, warm.	1 $\frac{3}{4}$ gal.	7. Heat to serving temperature. DO NOT BOIL.

REVISION

(OVER)

- NOTE:**
1. In Step 1, 14-No. 8Z cn canned mushrooms may be used.
 2. In Step 2, 13 oz dry onions A.P. will yield 12 oz chopped onions.
 3. In Step 2, 1 1/2 oz (1/2 cup) dehydrated onions may be used. See Recipe No. A-11.
 4. One Size 3 ladle may be used. See Recipe No. A-4.

VARIATION

1. **CREAM OF BROCCOLI SOUP.** Omit Step 1. Use 10 lb frozen broccoli. Thaw; chop. Set aside for use in Step 5. In Step 2, use 1 lb 6 oz (2 3/4 cups) butter or margarine. **DO NOT REMOVE** onions from fat. In Step 3, use 1 lb 12 oz (1 3/4 qt) general purpose flour, sifted and 1 tbsp black pepper. Follow Step 4. In Step 5, add broccoli. In Step 6, use 2 lb 7 oz (2 1/4 qt) nonfat dry milk and 1 1/2 gal water. Follow Step 7.

CREAM OF POTATO SOUP (Dehydrated Sliced Potatoes)

YIELD: 100 Portions (6 $\frac{1}{4}$ Gallons)			EACH PORTION: 1 Cup (8 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Potatoes, white, dehydrated, slices	5 lb.	3 gal.	1. Combine potatoes, onions, water, pepper and Soup and Gravy base. Bring to a boil. Simmer 1 hour or until potatoes are mushy.
Onions, dehydrated	6 oz.	2 cups.	
Water, warm.	4 $\frac{1}{4}$ gal..	
Pepper, black or white	2 tsp.	
Soup and Gravy base, chicken	8 oz.	1 $\frac{1}{4}$ cups ($\frac{1}{3}$ -No. 2 $\frac{1}{2}$ cn)	
Milk, nonfat, dry...	3 lb 4 oz	3 qt.	2. Reconstitute milk.
Water, warm.	2 gal.	3. Stir milk into soup. Heat to serving temperature. DO NOT BOIL.

- NOTE:
1. In Step 1, 3 lb (2 $\frac{1}{4}$ qt) dry, chopped onions (3 lb 5 oz A.P.) may be used.
 2. In Step 1, 5 lb (1 gal--2 $\frac{1}{4}$ -No. 10 cn) potatoes, white, dehydrated, diced, may be used.
 3. In Step 2, $\frac{1}{2}$ cup dehydrated parsley may be added.
 4. One Size 3 ladle may be used. See Recipe No. A-4.

REVISION

(OVER)

VARIATION

1. CREAM OF POTATO SOUP (POTATOES, WHITE, FRESH): In Step 1, 23 lb 13 oz ($4\frac{1}{2}$ gal) potatoes, white, fresh, diced (29 lb 5 oz A.P.) may be used for dehydrated sliced potatoes; decrease water to $3\frac{3}{4}$ gal; follow remainder of Step 1. Follow Steps 2 and 3.

CREAM OF POTATO SOUP (Instant Potatoes)

YIELD: 100 Portions (6 $\frac{1}{4}$ Gallons)				EACH PORTION: 1 Cup (8 Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bacon, raw, chopped	8 oz. . . .	1 $\frac{1}{2}$ cups	1. Cook bacon according to Recipe Nos. L-2 or L-2-2; drain. Set aside for use in Step 3.
Onions, dry, chopped	2 lb. . . .	1 $\frac{1}{2}$ qt.	2. Sauté onions in butter or margarine until onions are tender.
Butter or margarine	2 oz. . . .	$\frac{1}{4}$ cup.	3. Add pepper, dill weed and bacon; mix well.
Pepper, black.	2 tsp.	
Dill weed, whole (optional)	2 $\frac{2}{3}$ tbsp	
Water.	3 gal.	4. Add water; bring to a boil.
Milk, nonfat, dry. .	2 lb 8 oz	8 $\frac{3}{4}$ cups	5. Reconstitute milk and Soup and Gravy base; add to bacon mixture. Bring to a simmer. DO NOT BOIL.
Soup and Gravy base, chicken	8 oz. . . .	1 $\frac{1}{4}$ cups (1/3- No. 2 $\frac{1}{2}$ cn)	
Water, warm.	2 $\frac{3}{4}$ gal.	
Potatoes, white, instant	4 lb 8 oz	2 $\frac{1}{8}$ qt (3/4- No. 10 cn)	6. Stir potatoes rapidly into hot liquid. Mix until smooth. 7. Simmer 5 minutes.

- NOTE: 1. In Step 1, 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions.
 2. In Step 1, 4 oz (1 $\frac{1}{3}$ cups) dehydrated onions may be used. See Recipe No. A-11.
 3. In Step 4, $\frac{1}{2}$ cup dehydrated parsley may be added.
 4. One Size 3 ladle may be used. See Recipe No. A-4.

REVISION

SPANISH SOUP

(Dehydrated Onion Soup)

YIELD: 100 Portions (6 $\frac{1}{4}$ Gallons)				EACH PORTION: 1 Cup (8 Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Soup, dehydrated, onion	2 lb.	2-No. 2 $\frac{1}{2}$ cn	1. Stir soup mix into boiling water.
Water, boiling.	36 lb.	4 $\frac{1}{2}$ gal.	
Sausage, Italian, hot, chopped	4 lb.	2. Cook sausage until thoroughly browned. Drain well.
Peppers, sweet, fresh, chopped	8 oz.	1 $\frac{1}{2}$ cups.	3. Mix peppers, tomatoes, bay leaves and sausage. Add to soup mixture. 4. Return to a boil. Reduce heat. Cover; simmer 20 minutes. Remove bay leaves.
Tomatoes, canned, diced	12 lb 12 oz	6 $\frac{1}{2}$ qt (2- No. 10 cn)	
Bay leaves.	1/95 oz. ...	2 leaves.	

- NOTE:
1. In Step 3, 10 oz fresh sweet peppers A.P. will yield 8 oz chopped peppers.
 2. In Step 3, 1 $\frac{1}{4}$ oz (1 cup) dehydrated green peppers (See Recipe No. A-11) or 8 oz frozen, diced green peppers may be used.
 3. One Size 3 ladle may be used. See Recipe No. A-4.

VARIATIONS

1. ONION SOUP: In Step 1, increase water to 50 lb ($6\frac{1}{4}$ gal). Omit Steps 2 through 4. Simmer 20 minutes.
2. MEXICAN ONION CORN SOUP: Follow Step 1; increase water to 42 lb ($5\frac{1}{4}$ gal). Omit Steps 2 through 4. Use 13 lb 4 oz (2-No. 10 cn) canned whole kernel corn. Drain; add corn to soup mixture. Add 14 oz (2-7 oz cn or $\frac{1}{2}$ -No. 2 $\frac{1}{2}$ cn) canned chopped pimientos and $\frac{1}{3}$ oz ($2\frac{1}{4}$ tsp) hot sauce. Stir. Simmer 20 minutes.

TOMATO-VEGETABLE SOUP (Dehydrated)

YIELD: 100 Portions (6 $\frac{1}{4}$ Gallons)			EACH PORTION: 1 Cup (8 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Soup, dehydrated, tomato-vegetable with noodles	4 lb.	4-No. 2 $\frac{1}{2}$ cn	1. Stir soup mix into boiling water. 2. Return to a boil. Reduce heat. Cover; simmer 10 minutes or until vegetables are tender stirring occasionally.
Water, boiling.	6 $\frac{1}{4}$ gal.	

NOTE: One Size 3 ladle may be used. See Recipe No. A-4.

VARIATIONS

1. **BEEF-NOODLE SOUP WITH VEGETABLES (DEHYDRATED):** In Step 1, use 3 lb 9 oz (3-No. 2 $\frac{1}{2}$ cn) dehydrated beef-noodle with vegetables soup. Follow Step 2.
2. **CHICKEN-NOODLE SOUP (DEHYDRATED):** In Step 1, use 4 lb 12 oz (4-No. 2 $\frac{1}{2}$ cn) dehydrated chicken-noodle soup. Increase water to 6 $\frac{1}{2}$ gal. In Step 2, return to a boil. Reduce heat. Cover; simmer 7 minutes.
3. **CHICKEN-NOODLE VEGETABLE SOUP (DEHYDRATED):** In Step 1, use 4 lb 12 oz (4-No. 2 $\frac{1}{2}$ cn) dehydrated chicken-noodle soup. Increase water to 6 $\frac{1}{2}$ gal. Add 5 lb frozen mixed vegetables. In Step 2, return to a boil. Reduce heat. Cover; simmer 7 minutes or until vegetables are tender.

REVISION

PEPPER POT SOUP

YIELD: 100 Portions (6$\frac{1}{4}$ Gallons)				EACH PORTION: 1 Cup (8 Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salad oil, shortening, melted, or olive oil	1 lb. . . .	2 cups.	1. Sauté vegetables in salad oil, shortening or olive oil 10 minutes. DO NOT brown. Remove vegetables from fat; set fat aside for use in Step 3; vegetables for use in Step 4.
Onions, dry, chopped	8 oz. . . .	1 $\frac{1}{2}$ cups	
Peppers, sweet, fresh, chopped	1 lb 8 oz	4 $\frac{1}{2}$ cups	
Celery, fresh, sliced	1 lb 8 oz	1 $\frac{1}{2}$ qt	
Soup and Gravy base, beef or chicken	1 lb 4 oz	3 cups	2. Reconstitute Soup and Gravy base to make stock.
Water, boiling.	5 gal.	
Flour, wheat, general purpose, sifted	8 oz. . . .	2 cups	3. Blend fat and flour to form a roux; stir until smooth. Add roux to stock, stirring constantly. Cook until blended.
Potatoes, white, fresh, chopped	6 lb. . . .	1 gal.	4. Add sautéed vegetables, potatoes and pepper. Cook about 20 minutes or until vegetables are tender.
Pepper, black.	2 tsp.	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry....	12 oz..	2 ³ / ₄ cups	5. Reconstitute milk.
Water, warm.....	1 ¹ / ₂ qt...	6. Just before serving, remove soup from heat; slowly add milk, stirring constantly.
Pimientos, canned, drained, chopped	7 oz....	1 cup (1/ ₄ - No. 2 ¹ / ₂ cn)	7. Add pimientos.

- NOTE:
1. In Step 1: 9 oz dry onions A.P. will yield 8 oz chopped onions; 1 lb 13 oz fresh sweet peppers A.P. will yield 1 lb 8 oz chopped peppers; 2 lb 1 oz fresh celery A.P. will yield 1 lb 8 oz sliced celery.
 2. In Step 1, 1 oz (1/₃ cup) dehydrated onions and 3 oz (2¹/₄ cups) dehydrated green peppers (See Recipe No. A-11) or 1 lb 2 oz frozen, diced, green peppers may be used.
 3. In Step 4, 7 lb 3 oz fresh potatoes A.P. will yield 6 lb chopped potatoes.
 4. In Step 4, 6 lb frozen diced potatoes may be used.
 5. In Step 7, 1-7 oz cn canned, drained pimientos may be used.
 6. One Size 3 ladle may be used. See Recipe No. A-4.

CHICKEN VEGETABLE (MULLIGATAWNY) SOUP**YIELD: 100 Portions (61¼ Gallons)****EACH PORTION: 1 Cup (8 Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	1 lb. . . .	3 cups.	1. Sauté onions and peppers in butter or margarine until tender. Remove from fat; set aside for use in Step 4. Reserve fat for use in Step 2.
Peppers, sweet, fresh, chopped	1 lb 6 oz	1 qt.	
Butter or margarine	6 oz. . . .	¾ cup.	
Flour, wheat, general purpose, sifted	12 oz. . .	3 cups.	2. Blend fat and flour to form a roux.
Soup and Gravy base, chicken	1 lb 6 oz	3 1/8 cups	3. Reconstitute Soup and Gravy base to make stock. Add roux to stock, stirring constantly. Cook until blended.
Water.....	5 1/2 gal	
Tomatoes, canned, crushed	6 lb 6 oz	3 qt (1-No. 10 cn)	4. Add sautéed onions and peppers, tomatoes, carrots, celery, apples, curry powder, cloves and pepper. 5. Simmer 45 minutes or until vegetables are tender.
Carrots, fresh, diced	1 lb. . . .	3 1/2 cups	
Celery, fresh, diced	1 lb. . . .	3 cups.	
Apples, cooking, diced or sliced	1 lb 8 oz	1 3/4 qt	
Curry powder.....	1 oz. . . .	3 tbsp.	
Cloves, ground.....	1/2 tsp.	
Pepper, black.....	2 tsp.	

REVISION

(OVER)

- NOTE:
1. In Step 1, 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions; 1 lb 11 oz fresh sweet peppers A.P. will yield 1 lb 6 oz chopped peppers.
 2. In Step 1, 2 oz ($\frac{2}{3}$ cup) dehydrated onions and $3\frac{3}{4}$ oz (3 cups) dehydrated green peppers (See Recipe No. A-11) or 1 lb 6 oz frozen, diced, green peppers may be used.
 3. In Step 4: 1 lb 4 oz fresh carrots A.P. will yield 1 lb diced carrots.
1 lb 6 oz fresh celery A.P. will yield 1 lb chopped celery.
1 lb 15 oz fresh cooking apples A.P. will yield 1 lb 8 oz sliced or diced cooking apples.
 4. One Size 3 ladle may be used. See Recipe No. A-4.

ZESTY BEAN SOUP**YIELD: 100 Portions (6¼ Gallons)****EACH PORTION: 1 Cup (8 Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beans, kidney, canned	6 lb 12 oz.	3 qt (1-No. 10 cn)	1. Drain beans.
Beans, lima, canned	6 lb 9 oz. .	3 qt (1-No. 10 cn)	
Beans, pinto, canned	7 lb.	3½ qt (7- 300 or 303 cn)	
Water.	26 lb.	3¼ gal.	2. Combine beans, water, tomatoes, onions, celery, Soup and Gravy base, pepper, paprika, thyme, and bay leaves in stock pot or steam-jacketed kettle; stir well. Bring to a boil; reduce heat. Cover; simmer 45 minutes or until vegetables are tender. Remove bay leaves.
Tomatoes, canned, diced	12 lb 12 oz	1½ gal (2- No. 10 cn)	
Onions, dry, chopped	3 lb.	2¼ qt.	
Celery, fresh, thinly sliced	2 lb.	2 qt.	
Soup and Gravy base, beef	12 oz. ...	1¾ cups	
Pepper, black.	1/3 oz.	12/3 tbsp	
Paprika, ground	1/3 oz.	12/3 tbsp	
Thyme, ground. ...	1/5 oz.	11/3 tbsp	
Bay leaves.	1/40 oz. ...	6 leaves	

- NOTE:
1. In Step 2, 3 lb 5 oz dry onions will yield 3 lb chopped onions.
 2. In Step 2, 6 oz ($1\frac{3}{4}$ cups) dehydrated onions may be used. See Recipe No. A-11.
 3. In Step 2, 2 lb 12 oz fresh celery A.P. will yield 2 lb thinly sliced celery.
 4. One Size 3 ladle may be used. See Recipe No. A-4.

VARIATION

1. **ZESTY BEAN SOUP (DRY BEANS):** Omit Step 1. Use 2 lb ($4\frac{1}{2}$ cups) dry kidney beans, 2 lb ($4\frac{1}{2}$ cups) dry white beans and 2 lb ($4\frac{1}{2}$ cups) dry pinto beans. Pick over beans, removing discolored beans and foreign matter. Wash thoroughly in cold water. Cover with 16 lb (2 gal) cold water in stock pot or steam-jacketed kettle; bring to a boil; boil 2 minutes. Turn off heat. Cover; let stand 1 hour. In Step 2, increase water to 30 lb ($3\frac{3}{4}$ gal); add Soup and Gravy base and bay leaves. Bring to a boil; cover; simmer 3 hours or until beans are tender. Stir occasionally. Add tomatoes, onions, celery, pepper, paprika, and thyme; stir well. Bring to a boil; reduce heat. Cover; simmer 45 minutes. Remove bay leaves.

CHICKEN MUSHROOM SOUP

(Canned Condensed Soups)

YIELD: 100 Portions (approx 6 $\frac{1}{4}$ Gallons)				EACH PORTION: 1 Cup (8 Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Soup, condensed, cream of chicken	15 lb 10 oz	5-No. 3 cyl cn	1. Add soups to steam-jacketed kettle or stock pot; mix well.
Soup, condensed, cream of mushroom	15 lb 10 oz	5-No. 3 cyl cn	
Milk, nonfat, dry...	1 lb 9 oz..	5 $\frac{3}{4}$ cups	2. Reconstitute milk; stir into soup.
Water.....	22 lb....	2 $\frac{3}{4}$ gal..	3. Add nutmeg; mix well.
Nutmeg, ground (optional)	1/16 oz..	3/4 tsp...	4. Heat to serving temperature DO NOT BOIL.

NOTE: One Size 3 ladle may be used. See Recipe No. A-4.

VARIATIONS

1. DOUBLY GOOD CHICKEN SOUP (CANNED): In Step 1, omit mushroom soup. Use 15 lb 10 oz (5-No. 3 cyl cn) canned condensed chicken and rice soup. In Step 2, reduce nonfat dry milk to 8 $\frac{3}{4}$ oz (2 cups). Follow Steps 3 and 4.

2. **LOGGING SOUP (CANNED):** Omit Step 1. Use 15 lb 10 oz (5-No. 3 cyl cn) canned condensed bean with bacon soup and 15 lb 10 oz (5-No. 3 cyl cn) canned condensed vegetable with beef soup. Mix well. Omit Steps 2 and 3. Add 22 lb ($2\frac{3}{4}$ gal) water. Mix well. Follow Step 4.
3. **TOMATO NOODLE SOUP (CANNED):** Omit Step 1. Use 15 lb 10 oz (5-No. 3 cyl cn) canned condensed tomato soup and 15 lb 10 oz (5-No. 3 cyl cn) canned condensed beef noodle soup. Mix well. Omit Steps 2 and 3. Add 22 lb ($2\frac{3}{4}$ gal) water. Mix well. Follow Step 4.
4. **VEGETABLE BEEF SUPREME SOUP (CANNED):** Omit Step 1. Use 15 lb 10 oz (5-No. 3 cyl cn) canned condensed vegetable with beef soup and 15 lb 10 oz (5-No. 3 cyl cn) canned condensed tomato soup. Omit Steps 2 and 3. Add 22 lb ($2\frac{3}{4}$ gal) water. Mix well. Add $\frac{1}{6}$ oz ($2\frac{1}{2}$ tsp) ground ginger (optional). Mix well. Follow Step 4.

SOUP MERGERS

(Canned Condensed Soups)

YIELD: 100 Portions (approx 6 $\frac{1}{4}$ Gallons)				EACH PORTION: 1 Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
1. CHICKEN-MUSHROOM				
Soup, condensed, cream of chicken	15 lb 10 oz	5-No. 3 cyl cn	1. Combine two soups; mix well.
Soup, condensed, cream of mushroom	15 lb 10 oz	5-No. 3 cyl cn	2. Reconstitute milk; stir into combined soups.
Milk, nonfat, dry	1 lb 9 oz. .	5 $\frac{3}{4}$ cups	3. Add water and nutmeg; blend well.
Water for milk	6 $\frac{3}{4}$ qt.	4. Heat to serving temperature.
Water.	4 $\frac{1}{4}$ qt.	DO NOT BOIL.
Nutmeg, ground (optional)	3 $\frac{3}{4}$ tsp.	

NOTE: One Size 3 ladle may be used. See Recipe No. A-4.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
2. DOUBLY GOOD CHICKEN				
Soup, condensed, cream of chicken	15 lb 10 oz	5-No. 3 cyl cn	1. Combine two soups ; mix well.
Soup, condensed, chicken with rice	15 lb 10 oz	5-No. 3 cyl cn	2. Reconstitute milk; stir into combined soups.
Milk, nonfat, dry	8 ³ / ₄ oz.	2 cups.	3. Add water and nutmeg; blend well.
Water for milk	2 ¹ / ₄ qt.	4. Heat to serving temperature.
Water.....	2 ¹ / ₄ gal..	DO NOT BOIL.
Nutmeg, ground (optional)	3 ³ / ₄ tsp.	

(CONTINUED)

SOUP MERGERS

(Canned Condensed Soups)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
3. LOGGING				
Soup, condensed, bean with bacon	15 lb 10 oz	5-No. 3 cyl cn	1. Combine two soups; mix well. 2. Stir water into soups; heat to serving temperature.
Soup, condensed, vegetable with beef	15 lb 10 oz	5-No. 3 cyl cn	
Water.....	2 ³ / ₄ gal...	
4. TOMATO- NOODLE				
Soup, condensed, tomato	15 lb 10 oz	5-No. 3 cyl cn	1. Combine two soups; mix well. 2. Stir water into soups; heat to serving temperature. DO NOT BOIL.
Soup, condensed, beef noodle	15 lb 10 oz	5-No. 3 cyl cn	
Water.....	2 ³ / ₄ gal...	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
5. VEGETABLE SUPREME				
Soup, condensed, vegetable with beef	15 lb 10 oz	5-No. 3 cyl cn	1. Combine two soups; mix well.
Soup, condensed, tomato	15 lb 10 oz	5-No. 3 cyl cn	2. Stir water into soups.
Water.....	2 ³ / ₄ gal...	3. Add ginger; blend well.
Ginger, ground (optional)	2 ¹ / ₂ tsp...	4. Heat to serving temperature. DO NOT BOIL.

SPLIT PEA SOUP

YIELD: 100 Portions (6 $\frac{1}{4}$ Gallons)				EACH PORTION: 1 Cup (8 Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Peas, dry, split.....	9 lb....	4 $\frac{1}{2}$ qt	1. Pick over peas, removing any foreign matter. Wash thoroughly in cold water. 2. Cover peas with water. Bring to a boil.
Water, cold.....	24 lb...	3 gal...	
Soup and Gravy base, ham	1 lb....	2 $\frac{2}{3}$ -No. 2 $\frac{1}{2}$ cn	3. Add Soup and Gravy base, boiling water, ham, onions, carrots, bay leaves, sugar and pepper to peas. 4. Bring soup mixture to a boil; reduce heat; simmer about 2 $\frac{1}{2}$ hours or until peas are mushy. Remove bay leaves. 5. Whip until mixture is smooth. Add boiling water, if needed, for a thinner consistency.
Water, boiling.....	32 lb..	4 gal....	
Ham, diced (optional)	2 lb...	1 qt.....	
Onions, dry, minced	2 lb...	4 $\frac{3}{4}$ cups	
Carrots, fresh, grated	1 lb 2 oz	3 cups...	
Bay leaves.....	1 $\frac{7}{16}$ oz..	4 leaves	
Sugar, granulated..	2 oz....	1 $\frac{1}{4}$ cup..	
Pepper, black.....	1 $\frac{1}{16}$ oz	1 tsp....	

- NOTE: 1. In Step 1, peas may be cooked 2 minutes, removed from heat, covered and allowed to stand 1 hour. In Step 4, cook 1 $\frac{1}{2}$ hours.
2. In Step 3, 1 lb 13 oz (1-29 oz cn) canned ham chunks, drained may be used.

3. In Step 3, 2 lb 4 oz dry onions A.P. will yield 2 lb minced onions; 1 lb 6 oz fresh carrots A.P. will yield 1 lb 2 oz grated carrots.
4. One Size 3 ladle may be used. See Recipe No. A-4.

VARIATION

1. **PUREE MONGOLE (SOUP, CONDENSED, TOMATO):** Prepare $\frac{1}{2}$ recipe Split Pea Soup. Blend with 12 lb 8 oz (4-No. 3 cyl cn) canned condensed tomato soup and 14 lb ($1\frac{3}{4}$ gal) water. Heat to a simmer.

CREAM OF BROCCOLI SOUP (Canned)

YIELD: 100 Portions (approx. 6 $\frac{1}{4}$ Gallons)				EACH PORTION: 1 Cup (8 Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Soup, canned, condensed, cream of broccoli	31 lb 4 oz	10-No. 3 cyl cn	1. Place soup in steam-jacketed kettle or stock pot.
Milk, nonfat, dry.. Water.....	1 lb 14 oz 22 lb....	1 $\frac{3}{4}$ qt.. 2 $\frac{3}{4}$ gal	2. Reconstitute milk. Stir into soup. 3. Heat to serving temperature. DO NOT BOIL.

NOTE: One Size 3 ladle may be used. See Recipe No. A-4.

VARIATIONS

1. CREAM OF CHICKEN SOUP (CANNED): In Step 1, use 31 lb 4 oz (10-No. 3 cyl cn) canned, condensed cream of chicken soup. Follow Steps 2 and 3.
2. CREAM OF MUSHROOM SOUP (CANNED): In Step 1, use 31 lb 4 oz (10-No. 3 cyl cn) canned, condensed cream of mushroom soup. Follow Steps 2 and 3.

TEXAS TORTILLA SOUP**Yield** 100 Portions**Pan Size** 18 x 26 inch sheet

(3) Pans ° F.

Each Portion 1 Cup (8 oz)

Steam Jacketed Kettle

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
130 cal	20 g	6 g	3 g	23 %	7 mg	587 mg	1 g	123 mg

Ingredients

	Weight	Measure	Issue
TORTILLAS, CORN, 6 INCH THAWED	2 3/4 lb		66 ea
BROTH, CHICKEN STOCK HOT	25 lb	3 gal	
TOMATOES, CANNED, DICED	25 1/2 lb	11 7/8 qt	
PEPPERS, JALAPENO DRAINED, FINELY CHOPPED	6 3/8 oz	3/4 cup	14 oz
ONIONS, DRY PEELED, CHOPPED	5 1/3 oz	1 cup	5 7/8 oz
CUMIN, GROUND	2 oz	1/2 cup	
CILANTRO, DRY	1 oz	1 cup	
GARLIC POWDER	5/8 oz	2 tbsp	
CORN, CANNED, WHOLE KERNEL DRAINED	4 3/8 lb	3 qt	6 3/4 lb
BEANS, KIDNEY, CANNED DRAINED	4 5/8 lb	2 7/8 qt	6 3/4 lb
CHEESE, CHEDDAR SHREDDED	1 1/2 lb	1 1/2 qt	

Methods

- 1 Cut tortillas into strips 1/2 inch by 3 inches. Spread 13 oz (1 qt) strips in each sheet pan. Bake at 400° F. for 15-18 minutes or until crisp and lightly browned. Reserve for use in Step 4.
- 2 Prepare stock according to package directions.
- 3 Add tomatoes, peppers, onions, cumin, cilantro and garlic powder to stock in steam-jacketed kettle. Simmer 20 minutes.
- 4 Drain, rinse and drain corn and beans. Add corn and beans to soup mixture; stir and bring back to a simmer for 10 minutes or until tender; stir occasionally. Drain. CCP: Hold for service at 140° F. or higher.
- 5 Garnish each portion with 1/4 oz (1/4 cup) tortilla strips and 1/4 oz (about 1 tbsp) cheese.

Notes

- 1 In Step 1, if a convection oven is used, bake tortilla strips at 350° F. 6-8 minutes or until crisp and lightly browned on low fan, open vent.
- 2 In Step 3, fresh cilantro may be used. In Step 4, stir 3 1/2 oz (1 3/4 cup) fresh cilantro into soup after soup has reached a simmer.
- 3 In Step 5, 1 lb 8 oz (1 1/2 qt) reduced fat cheddar cheese may be used.

TORTELLINI SOUP**Yield** 100 Portions**Pan Size** Steam Jacketed Kettle

() Pans ° F.

Each Portion 1 Cup (8 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
108 cal	17 g	5 g	2 g	19 %	11 mg	595 mg	1 g	69 mg

Ingredients

	Weight	Measure	Issue
NONSTICK COOKING SPRAY	1/8 oz		
ONIONS, DRY PEELED, FINELY CHOPPED	1 lb	2/3 qt	1 1/8 lb
GARLIC POWDER	5/8 oz	2 tbsps	
BASIL, SWEET, CRUSHED	3/8 oz	1/4 cup	
PEPPER, BLACK	1/8 oz	2 tsp	
TOMATOES, CANNED, DICED	12 3/4 lb	1 1/2 gal	
BROTH, CHICKEN STOCK HOT	33 1/3 lb	4 gal	
TORTELLINI, CHEESE, FROZEN	6 lb		
SQUASH, FRESH, SUMMER TYPE TRIMMED, SLICED 1/4 INCH	7 lb	6 7/8 qt	7 3/8 lb
CHEESE, GRATED, PARMESAN	8 oz	2 cup	

Methods

- 1 Spray steam jacketed kettle or stock pot with non-stick cooking spray.
- 2 Add onions, garlic, basil and pepper; cover; cook 8 to 10 minutes or until onions are tender.
- 3 Add tomatoes, bring to a boil. Reduce heat; cover; simmer 15 minutes.
- 4 Prepare stock according to package directions. Add to tomatoes.
- 5 Add tortellini; simmer covered 12 to 15 minutes.
- 6 Add squash; simmer covered 3 to 5 minutes or until tender. CCP: Hold for service at 140° F. or higher.
- 7 Garnish each serving with about 1 teaspoon parmesan cheese.

LENTIL VEGETABLE SOUP**Yield** 100 Portions**Pan Size** Steam Jacketed Kettle**()** Pans ° F.**Each Portion** 1 Cup (8 1/4 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
104 cal	20 g	7 g	0 g	3 %	0 mg	393 mg	4 g	52 mg

Ingredients

	Weight	Measure	Issue
BEANS, LENTILS, DRY	4 1/2 lb	11 1/3 cup	
WATER	32 lb	4 gal	
TOMATOES, CANNED, DICED	12 3/4 lb	5 7/8 qt	
ONIONS, DRY PEELED, CHOPPED	7 lb	5 1/4 qt	7 3/4 lb
CARROTS, FRESH PEELED, SLICED 1/4 INCH	4 lb	3 qt	4 7/8 lb
CELERY, FRESH TRIMMED, SLICED 1/4 INCH	1 1/4 lb	1 1/4 qt	1 2/3 lb
SALT	2 1/2 oz	1/4 cup	
GARLIC POWDER	1 1/4 oz	1/4 cup	
PEPPER, BLACK	1/2 oz	2 tbsp	
BASIL, SWEET, CRUSHED	3/8 oz	1/4 cup	
OREGANO, CRUSHED	1/4 oz	1/4 cup	
BAY LEAVES, WHOLE			8 ea
PARSLEY, FRESH TRIMMED, CHOPPED	4 1/4 oz	2 cup	

Methods

- 1 Pick over lentils, removing shriveled lentils and foreign matter. Wash thoroughly in cold water.
- 2 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Place lentils, water, tomatoes, onions, carrots, celery, salt, garlic powder, pepper, basil, oregano and bay leaves in steam-jacketed kettle or stock pot. Bring to a boil; reduce heat; simmer 2 to 2 1/4 hours stirring occasionally or until lentils are tender. CCP: Hold for service at 140° F. or higher.
- 3 Add parsley just before serving.

CURRIED VEGETABLE SOUP**Yield** 100 Portions**Pan Size** Steam Jacketed Kettle

() Pans ° F.

Each Portion 1 cup (8 1/4 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
64 cal	13 g	2 g	1 g	13 %	0 mg	518 mg	2 g	20 mg

Ingredients

	Weight	Measure	Issue
BROTH, VEGETABLE	33 1/3 lb	4 gal	
WATER	10 lb	1 1/4 gal	
ONIONS, DRY PEELED, CHOPPED	6 lb	4 1/2 qt	6 2/3 lb
POTATO, WHITE, FRESH PARED, DICED 1/2 INCH	3 lb	2 qt	3 2/3 lb
CELERY, FRESH TRIMMED, SLICED 1/4 INCH	1 1/2 lb	1 1/2 qt	2 lb
CURRY POWDER	1 1/3 oz	6 tbsp	
GARLIC POWDER	3/8 oz	1 1/3 tbsp	
PARSLEY FLAKES, DEHYDRATED	1/6 oz	1/2 cup	
PEPPER, BLACK	1/8 oz	2 tsp	
THYME, GROUND		1 tsp	
RICE, BROWN, LONG GRAIN, RAW PARBOILED	1 1/4 lb	3 cup	
PEAS & CARROTS, FROZEN	4 lb	3 1/8 qt	

Ingredients

CAULIFLOWER, FROZEN PARTIALLY THAWED, 1/2 INCH
PIECES

Weight

2 lb

Measure

2 qt

Issue**Methods**

- 1 Prepare vegetable stock according to package directions.
- 2 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Add water, onions, potatoes, celery, curry, garlic powder, parsley, black pepper and thyme to stock. Stir. Bring to a boil; add rice. Stir; reduce heat; cook 30 to 35 minutes or until rice is tender.
- 3 Add peas and carrots and cauliflower, bring to a boil; simmer 5 minutes. CCP: Hold for service at 140° F. or higher.

Notes

- 1 In Step 2, 12 oz (3 1/2 cups) dehydrated onions may be used; 3 lb frozen or ready to use pared diced potatoes may be used.

TURKEY VEGETABLE SOUP**Yield** 100 Portions**Pan Size**

() Pans ° F.

Each Portion 1 Cup

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
87 cal	9 g	9 g	2 g	18 %	17 mg	1396 mg	2 g	31 mg

Ingredients**Weight****Measure****Issue**

BROTH, CHICKEN STOCK

41 2/3 lb

5 gal

POTATO, RED, FRESH DICED 1/2 INCH

5 lb

3 1/2 qt

CARROTS, SLICES, FROZEN

3 lb

2 2/3 qt

ONIONS, DRY PEELED, CHOPPED

3 lb

2 1/4 qt

3 1/4 lb

CELERY, FRESH TRIMMED, SLICED 1/4 INCH

2 lb

2 qt

2 3/4 lb

PARSLEY FLAKES, DEHYDRATED

3/4 oz

1 1/3 cup

PEPPER, BLACK

3/8 oz

1 2/3 tbsp

THYME, GROUND

1/4 oz

1 1/3 tbsp

SAGE, GROUND

1/8 oz

1 2/3 tbsp

TURKEY, BONELESS, COOKED DICED 1/2 INCH

5 lb

1 gal

PEAS, FROZEN

1 2/3 lb

1 1/2 qt

Methods

- 1 Prepare chicken stock according to package directions in steam-jacketed kettle or stock pot.
- 2 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Add potatoes, carrots, onions, celery, parsley, black pepper, thyme, and sage to stock. Stir; bring to a boil; reduce heat; simmer 20 minutes or until the vegetables are tender.
- 3 Add turkey and peas. Bring to a boil; CCP: Temperature should reach 165° F. or higher. Reduce heat; simmer 5 minutes. CCP: Hold for service at 140° F. or higher.

Notes

- 1 In Step 2, 3 lb sliced fresh carrots (3 lb 10 oz A.P.) may be used.
- 2 In Step 2, 5 1/2 oz (1 2/3 cups) dehydrated onions may be used.
- 3 In Step 2, 5 1/2 oz (2 2/3 cups) chopped fresh parsley (5 3/4 A.P.) may be used. Add in Step 3 with turkey and peas.

ASIAN STIR FRY SOUP

Yield 100 Portions
Each Portion 6 oz.

Pan Size**() Pans ° F.**

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
96 cal	9 g	6 g	4 g	37 %	13 mg	867 mg	2 g	63 mg

Ingredients

	Weight	Measure	Issue
OIL, CANOLA	5 1/4 oz	2/3 cup	
PORK, DICED	5 lb		
SOY SAUCE	13 1/2 oz	1 1/3 cup	
WATERCHESTNUTS, CANNED, SLICED, S/L	2 3/4 lb	1 1/4 qt	
MUSHROOMS, FRESH RAW, SLICED	1 5/8 lb	2 1/2 qt	1 3/4 lb
PEPPERS, SWEET, FRESH, GREEN RAW, JULIENNE	1 5/8 lb	1 1/4 qt	2 lb
ONIONS, GREEN RAW, CHOPPED	10 oz	3 1/3 cup	12 oz
BROTH, HAM, FROM BASE RECONSTITUTED		5 gal	
RICE, LONG GRAIN WHITE, RAW	1 lb	2 1/2 cup	
SPINACH, FROZEN CUT OR WHOLE LEAF	10 3/4 lb		

Methods

- 1 Heat oil in steam jacketed-kettle. Brown pork in oil, drain off excess oil. CCP: Pork must reach 155° F. or higher.
- 2 Add soy sauce, water chestnuts, mushrooms, julienne sliced peppers and green onions, stir fry until vegetables are tender-crisp 3 to 4 minutes.
- 3 Add stock, stir well and heat to a boil.
- 4 Reduce heat and add rice. Cover and simmer about 25 minutes or until rice is tender.
- 5 Stir in thawed drained spinach. CCP: Hold for service at 140° F. or higher.